
AWABA HOUSE

CAFE

RESTAURANT

FUNCTIONS

Food from our premises may contain allergens or traces of allergens including fish, shellfish, nuts, tree nuts, sesame seeds, eggs, milk, soy, wheat, gluten & sulphides. If you have any questions please ask our wait staff.

Our dietary abbreviations are:
gf - Gluten Free,
df - Dairy Free,
v – Vegetarian & Vegan.

Cafe Trading Hours:
Closed Mondays.

Open Tuesday to Sunday
10.00am till 4.00pm.

Sunday Breakfast from 8.30am.

Formal Dining Dinner Menu
available Friday & Saturday
Evenings
(bookings essential).

High Tea served in our beautiful
Heritage House for parties of 4
to 22 (bookings essential).

02 4950 6366
manager@awabahouse.com.au
1A First Street, Booragul 2284

Entree

Olives (gf) (df) Warm marinated olives	7
Grilled Sourdough (serves 4) (gf option) With garlic confit butter	9
Middle Eastern Dukkah (vegan) Sherry glaze, olive oil and grilled Turkish bread	9
Bruschetta (serves 2) (gf option) Baked sweet potato, fetta, sage, pine nuts, rocket	12
Buttermilk Popcorn Chicken Spring onion, coriander, charred corn, tomato, fresh chilli, smoked paprika mayo	18
Semi-dried tomato and goats cheese frittata (gf) Garlic, rosemary, dried black olive, fennel and rocket salad with preserved lemon dressing	18
Lime and black pepper calamari (df) Crispy fried squid, mixed leaves, ginger mayo and fresh lime	18
Thai Fish Cakes (gf)(df) Market fish, pickled cucumber, radish, Asian cress, sesame, nam jim dressing	20

Main

Baked Eggplant (gf) Buffalo mozzarella, tomato sugo, basil and parmesan with a green apple and walnut salad	25
Moroccan Pumpkin and Chickpea Tagine (vegan option) Roasted cashew and dried fruit cous cous, mint yoghurt, fried curry leaves and pappadams	25
House Made Ricotta Gnocchi (vegetarian) Roasted mushrooms, spinach, walnuts, sage, brown butter and fine parmesan	26
Pork and Prawn Singapore Noodles (df) (vegan option) Asian vegetables, chilli, ginger, soy, sesame, lime and fried shallots	27
Chicken Schnitzel Margarita Tomato, basil and bocconcini with garden salad and beer battered chips	27
Grilled Mexican Chicken (gf) (df option) Roasted pumpkin, fetta, grilled corn, pecans, pepita pesto	27
Beer Battered Fish and Chips Garden salad, beer battered chips, house made tataré and fresh lemon	28
Confit Duck (gf) Spiced apple, fennel, rocket, walnuts, blue cheese and black truffle jus	28
Slow Roasted Pork Belly (gf) Pear and parsnip mash, broccoli, hazelnuts and apple cider jus	28
Slow Cooked Emerald Valley Beef Brisket (gf) Sweet potato mash, oven baked Brussels sprouts, crispy bacon, smoked almonds, red wine jus	28
Fresh Market Fish Please check today's specials	30

Sides

Crispy fried brussels sprouts w/ bacon, rosemary and almonds	9
Baked potatoes w/ black truffle and parmesan	9
Chips & aioli	9
Garden salad	9